

#57 Kveik AIPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **42**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (78.9%)	81 %	4
Grain	Pszeniczny	1 kg (13.2%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5.3%)	85 %	3
Grain	Płatki orkiszowe	0.2 kg (2.6%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	30 g	60 min	13.4 %
Whirlpool	Waimea	30 g	15 min	13.4 %
Dry Hop	HBC586	51 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	300 ml	Lallemand